



Item: _____
Quantity: _____
Project: _____
Approval: _____
Date: _____

Cuisine Series Heavy Duty Griddle Top Range

Models:

- | | | |
|------------------------------------|------------------------------------|-------------------------------------|
| <input type="checkbox"/> C836-54 | <input type="checkbox"/> C836-54 | <input type="checkbox"/> C836-54M |
| <input type="checkbox"/> C836-54-1 | <input type="checkbox"/> C836-54-1 | <input type="checkbox"/> C836-54-1M |

Range with 54" Griddle Valve or Thermostat Controlled

PHOTO NOT AVAILABLE

Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall

Standard Features:

- Griddle top with 1" (25mm) thick steel plate.
- Full-range valve control (-54)
- Griddle control, with embedded thermostat sensor bulb Low to 500F (260C) (-54-1)
- Stainless front and sides
- Stainless steel front rail w/ position adjustable bar
- 1 1/4" NPT front gas manifold
- Can be connected individually or in a battery
- Automatic lighting – all burners
- 6" (152mm) high stainless steel stub back
- 6"(152mm) chrome steel adj. legs
- Stainless steel oven interior w/ removable porcelain bottom
- 40,000 BTU oven burner
- Chrome plated rack with four positions, 1 per oven
- Fully insulated oven interior
- 100% safety oven pilot
- Oven thermostat control - 150°-500°F (66°-260°C)

Optional Features:

- ☐ Grooved griddle - (12"W sections)

- ☐ Range base convection oven (add RC)
- ☐ Porcelain oven interior in lieu of stainless steel interior NC
- ☐ Single or double deck high shelf or back riser
- ☐ Modular unit with legs and shelf (suffix M)
- ☐ Modular unit w/o legs on Refrig. Base (change suffix M to PC)
- ☐ Stainless steel intermediate shelf for cabinet base
- ☐ Stainless steel door(s) for cabinet base units
- ☐ Stainless steel back
- ☐ Continuous plate shelf, 48-72" for battery installations
- ☐ Gas shut-off valves – 3/4", 1", 1 1/4" NPT (Specify size)
- ☐ Gas regulator: 3/4"- 1 1/4" NPT (Specify)
- ☐ Gas flex hose w/ quick disconnect 3/4", 1", 1 1/4" (Specify)
- ☐ Stainless steel legs (set of four)
- ☐ Flanged feet, set of four
- ☐ Swivel casters (4) w/ front locking
- ☐ Casters w/ polyurethane wheels – non marking
- ☐ Extra oven rack
- ☐ Rear Gas Connection:, 3/4" NPT (max 250,000 BTU's)

Specifications:

U.S. Range Cuisine 54" (1372mm) wide Heavy Duty Range Series. Model _____ with total BTU/hr rating of _____ when used with natural/propane gas. Stainless steel front and sides. 6" (152mm) legs with adjustable feet.

Ovens - One piece oven door. Stainless steel oven interior with a heavy-duty, "keep-cool" door handle. Standard oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). One chrome plated oven rack for standard ovens and three for convection ovens.

Griddle Tops - 1" (25mm) thick steel plate griddle with 3" (76mm) wide grease trough. Burners rated 30,000 BTU/hr each. One burner per 12" (305mm) section.



NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Garland Commercial Industries, LLC
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Freeland, PA 18224
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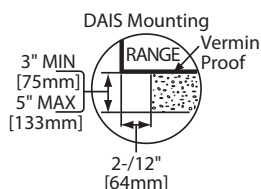
Garland Commercial Ranges Ltd
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Fax: 905-624-5669

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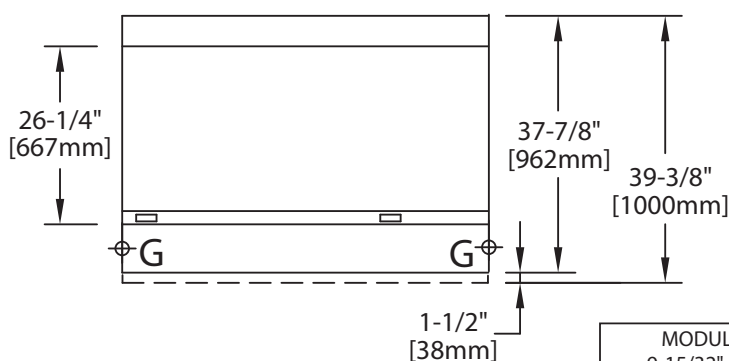
Enodis

Model #	Description	Total BTU (NAT. Gas)	Shipping	
			Cu Ft	Lb/KG
C836-54*	54" Manual Valve Control Griddle - w/Std. Oven & 18" Cabinet	160,000	65	1240/562
C0836-54	54" Manual Valve Control Griddle- w/ 36" & 18" Cabinet	120,000	65	1040/471
C0836-54M	54" Manual Valve Control Griddle - Modular Top	120,000	30	740/335
C836-54-1*	54" Thermostat Control Griddle - w/Std. Oven & 18" Cabinet	160,000	65	1240/562
C0836-54-1	54" Thermostat Control Griddle- w/ 36" & 18" Cabinet	120,000	65	1040/471
C0836-54-1M	54" Thermostat Control Griddle - Modular Top	120,000	30	740/335

* Add Suffix "RC" for Convection Oven Base

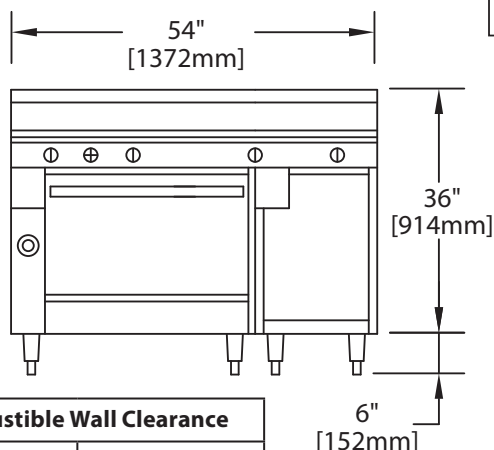
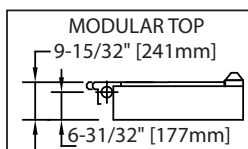


Interior Dimensions: In (mm)			
Product	Height	Width	Depth
Standard Oven	13-1/2(323)	26-1/4 (667)	29 (737)
Convection	13-1/2(323)	26-1/4 (667)	25 (635)
Cabinet Base	20-1/2 (521)	14-1/4(3627) & 32-1/4(819)	31 (787)

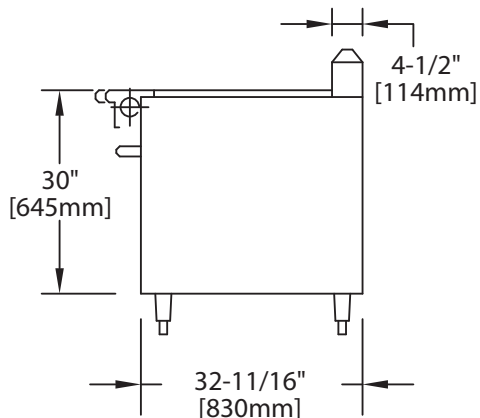


Individual Burner Ratings (BTU/hr)		
Burner	NAT.	PRO.
Griddle	30,000	
Std. Oven	40,000	35,000
Conv. Oven	37,000	35,000

Gas Pressure	NAT.	PRO.
Min. Supply	7" WC	11" WC
Operating	6" WC	10" WC
Gas Manifold 1-1/4" NPT		



Combustible Wall Clearance	
Sides	Back
6" (152mm)	6" (152mm)



Form# C836-54 (02/26/08)